#### LIMITED LIFETIME WARRANTY

Your Cuisinart® Classic Stainless Kettle is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your kettle should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please also enclose \$7.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces which does not impair the functional utility of the kettle.

This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## CALIFORNIA RESIDENTS ONLY

California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions. California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. \* Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.

\*California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Customer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

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Use and Care Guide



Cuisinart<sup>®</sup> Classic Stainless is an investment that will prove its worth every time you use it. When properly cared for, your Cuisinart<sup>®</sup> Classic Stainless Kettle will give countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the kettle's original beauty.

## **ESSENTIAL PRECAUTION**

Never use Cuisinart<sup>®</sup> Classic Stainless Kettle on high heat. To boil water, medium-high is sufficient. Never leave Cuisinart<sup>®</sup> Kettle or any kettle empty over a hot burner. Doing so can ruin the kettle and cause damage to the stovetop.

#### BEFORE USING

Wash your new kettle in hot water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel, or you may place your Cuisinart<sup>®</sup> Classic Stainless Kettle in a dishwasher.

## EASY MAINTENANCE

Immediately after each use, fill the kettle with hot water and liquid dish detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles. Do not use steel wool or other metal pads that make coarse scratches. Rinse thoroughly and dry immediately for a flawless finish.

## ■ WHAT ABOUT THE DISHWASHER?

Cuisinart<sup>®</sup> Classic Stainless Kettle is dishwasher safe, but remember that soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the kettle. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent.

## **TO REMOVE STAINS**

Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar.

**CAUTION:** Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.

# **TO REMOVE BURNER STAINS**

Stains on the outside bottom (not sides) of kettle can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the kettle. If the directions call for using the cleaner in a warm oven, heat the kettle before applying the cleaner. Rinse thoroughly after cleaning.

**IMPORTANT NOTE:** Cuisinart<sup>®</sup> Classic Stainless Kettle has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat. An inexpensive gas "flametamer" placed between the burner and the bottom of the kettle solves this problem. Flame-tamers are readily available at most hardware stores.

## COOKING OVER A GAS BURNER

When cooking over a gas burner, make certain the flame touches only the kettle bottom. If the flame comes up the sides, energy is wasted and the sides of the kettle may become permanently discolored.